

## Chocolate Cookies

QTY: 28 cookies

### Ingredients:

- 200 gr. Butter
- 1 and ½ Cup Sugar (350 gr.)
- 2 Eggs
- 2 TSP Vanilla Extract
- 2 Cups Flour (286 gr.)
- ¾ Cup Cocoa Powder (65 gr.)
- ¾ TSP Baking Soda
- ¼ TSP Salt
- 2 and ½ Cups Semisweet Chocolate Chips



Chocolate Chips



Measuring Cups



Measuring Spoons

### Steps:

1. In a mixing bowl, mix the **Flour**, **Cocoa Powder**, **Baking Soda**, and **Salt** using a hand whisk. Set aside to use later with the butter mixture.
2. Soften the **Butter** either by leaving it outside the refrigerator for some time in a hot weather or by putting it 30 sec in a microwave.
3. In another mixing bowl, add the **Butter** and the **Sugar** and mix very well with an electric mixer.
4. Add the first **Egg** and mix very well.
5. Add the second **Egg** and the 2 TSP **Vanilla Extract** and mix very well. You should get a cream-like result.
6. Now pour 1/3 of the powder mixture over the butter mixture and mix very well.
7. Repeat step (6) until all the powder is added and mixed.
8. Add the **Chocolate Chips** and mix very well. You should get a dough.
9. Using an ice cream scooper, scoop spheres from the dough and put them in a baking pan.
10. In a preheated oven, bake the cookies for **10 min** on **180°C** flame from below. The spheres will change their shape to the cookies shape that you know.
11. Let the cookies cool for 10 min in the baking pan then transfer them to a cookie rack to cool further.